Kitchen W8

Set Menu

Puglia Burrata, Roast Iron Cap Squash, Treviso,
Walnut and Honey Pesto
or
Roast Chestnut and Comice Pear Soup,
Parmesan Churros

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Fillet of Cornish Pollock, Jerusalem Artichoke,
Sprouting Broccoli and Red Wine
or
Slow Roasted Belly Pork, Glazed Autumn Roots,
Spiced Quince and Sticky Lentils

To Share:
Périgord Truffle Mash £14

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Driftwood Cheese, Pickled Walnut,
Treacle and Nut Loaf
Add 2 cheeses for £8 supplement
or
Warm Vanilla Rice Pudding, Caramel Roast Pear
and Truffle Honey

3 courses £49.50
3 courses with Somm's Wine Selection (2 Glasses) £70

Ask about allergens. Our kitchen is not allergen free, please speak to a team member before ordering.
A £2 optional cover charge will be added to the bill. Discretionary gratuity of 15% will be added to the total bill.
Mon-Sat 12.15pm-13.45pm / Mon-Thu 6.00pm-6:45pm / Fri-Sat 6.00pm-6:30pm